# Fats & Oils

Fats and oils play an important part in your final food products, especially since they carry the taste components that make products pleasing. Since lipids are also the principal cause of sensorial degradation, it is essential to protect them, so they continue to perform properly. Oxidized lipids will react to form volatile compounds that cause rancidity in many food products, resulting in a major impact on the product shelf life. Consumers expect their product to taste fresh throughout its shelf life. Ensuring the stability of your lipids will help meet consumer expectations for fresh-tasting products.

The most efficient way to delay oxidation and resulting rancidity is the use of antioxidants or plant extracts—that is where Kemin comes in. Kemin offers a variety of protection solutions for fats and oils. Our experienced technical team understands how ingredients work together, ensuring we can help processors meet their product goals.

**EN-HANCE®** synergistic synthetic antioxidant blends formulated with time-tested ingredients such as BHA, BHT and TBHQ
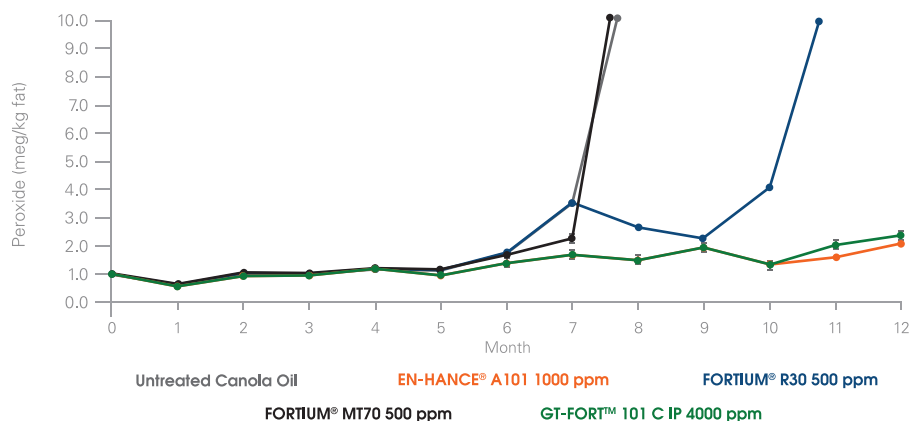
**FORTIUM®** Tocopherols, rosemary, green tea, ascorbic acid and blends of the ingredients designed for maximum effectiveness against color and flavor degradation

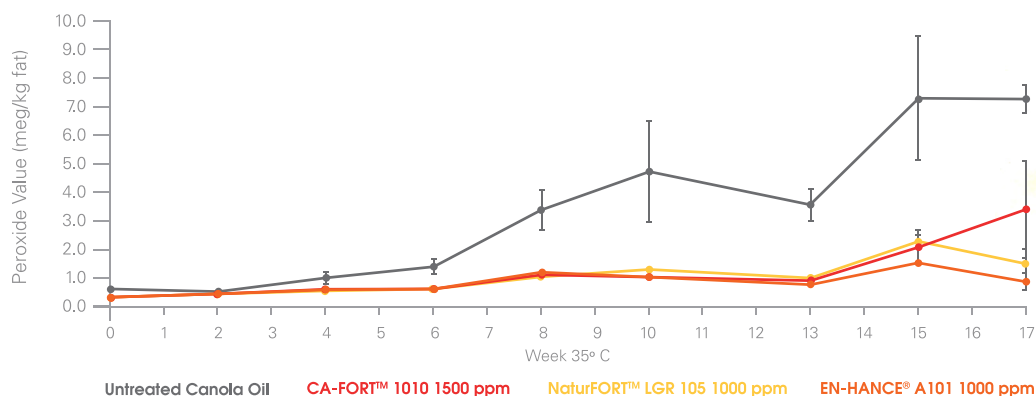**CA-FORT™** rosemary extract-based products designed to meet your carnosic acid goals

**NaturFORT™** unique plant extract blends meeting consumer demand for clean label protection

**GT-FORT™** oil-soluble green tea extracts that can be a label-friendly alternative to traditional tocopherols and synthetic antioxidants

## Canola Oil[1]



Untreated Canola Oil  EN-HANCE® A101 1000 ppm  FORTIUM® R30 500 ppm
FORTIUM™ MT70 500 ppm  GT-FORT™ 101 C IP 4000 ppm

## Walnuts[2]



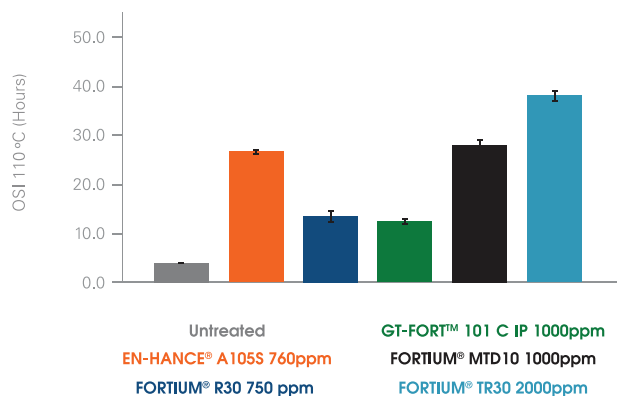Untreated Canola Oil  CA-FORT™ 1010 1500 ppm  NaturFORT™ LGR 105 1000 ppm  EN-HANCE® A101 1000 ppm

This sell sheet is limited to North America market opportunities only. Regulations may vary by country and are subject to change.

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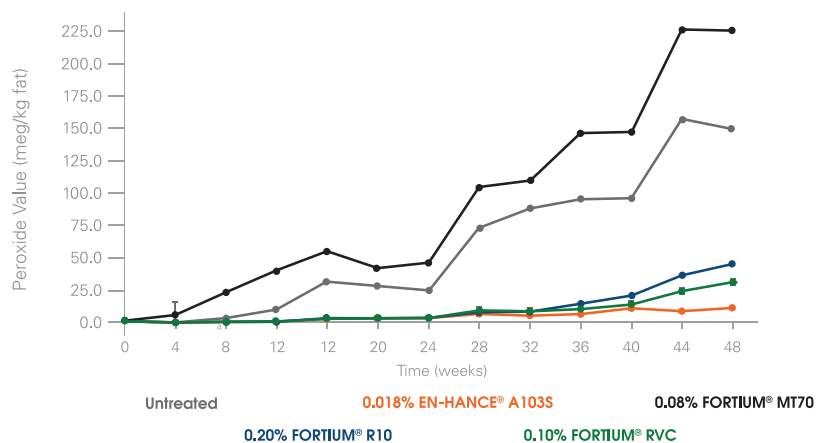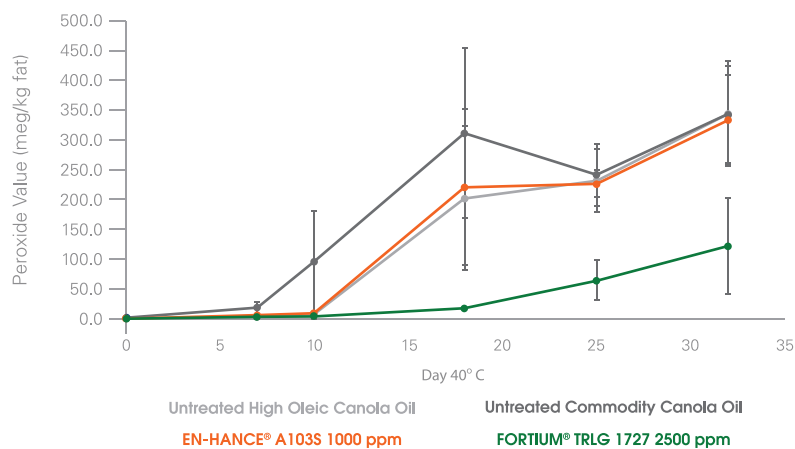
# Fats & Oils

## Lard[3]



OSI 110 °C (Hours)

Untreated
EN-HANCE® A105S 760ppm
FORTIUM® R30 750 ppm
GT-FORT™ 101 C IP 1000ppm
FORTIUM® MTD10 1000ppm
FORTIUM® TR30 2000ppm

## Breakfast Biscuits[4]



Peroxide Value (meg/kg fat)

Time (weeks)

Untreated
0.20% FORTIUM® R10
0.018% EN-HANCE® A103S
0.10% FORTIUM® RVC
0.08% FORTIUM® MT70

## Fried Tortilla Chips[5]



Peroxide Value (meg/kg fat)

Day 40° C

Untreated High Oleic Canola Oil
EN-HANCE® A103S 1000 ppm
Untreated Commodity Canola Oil
FORTIUM® TRLG 1727 2500 ppm

[1] TL-18-00063
[2] TL-16-00071
[3] TL-18-00061
[4] TL-19-00025
[5] TL-19-17053

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